

Super Compact Sushi Machine

## S-Cube

"3S" design - Small, Smart & Simple

## Major features of S-Cube

User-friendly & compact design

Easy to carry

Easy to operate & keep clean

Simple design and easier cleaning

(Comparison with conventional models)

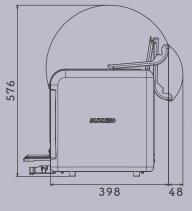
Affordable price with reliablity

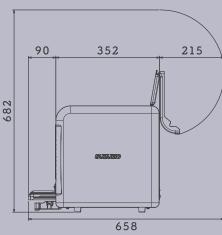
Suitable for those who are looking for Nigiri Sushi business and expanding Sushi menu

Enable to adjust any Rice Ball size you want

Stylish & compact design for any location

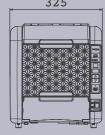
Outline Drawings













## Specifications

Product name	Super Compact Sushi Machine (S-Cube)
Model	SCB-CPA-WW
Machine Dimensions	325(W)×352(D)×367(H)mm
Power	AC100-240V 50/60Hz
Max. Power Consumption	85W
Machine Weight	13.2kg (Without power cable)
Number of assembling/ disassembling parts	Total number of regular washing parts: 10 [Washing by a dish washer conditions] Wash: below 65°C within 45sec Rince: below 85°C within 15sec

Hopper Capacity	Approx. 3.3kg
Production Capacity	1200pcs/hr
Piece Size Ranges	$12 ext{g}\sim20 ext{g}$ Dealing with either warm or cool rice
Dimensions of formed sushi rice	$20 \sim 25$ (W) $ imes 45$ (D) mm/pcs 'Piece height shall be varied depending on piece size settings
Forming Method	Forming by a pair of shutter
Heater Functions	Hopper & Vertical Roller Unit

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Contact



S-Cube

